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RESEARCH CENTER: P.O. BOX 26583, RICHMOND, VIRGINIA 23261 TELEPHONE (804) 271-2000

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TO: Howard K. Kothe, Esq.
Watson, Leavenworth, Kelton & Taggart
100 Park Avenue
New York, NY 10017

FROM: S. Hutcheson DATE: 14 July 1977

SUBJECT: PROCESS FOR INCORPORATING ORGANIC MOLECULES INTO CELLULOSIC MATERIAL--USSN 674,613--Helf. 582-817--PM 625

In response to the recent Office Action on PM 625, Norm Rainer has made the following comments regarding the references cited by the examiner.

First of all, Norm feels that the examiner may have missed the point of the invention. He feels that, "by virtue of the special process of this invention, (see page 9, lines 4-14) a volatile flavor can be entrapped within cellulose in a manner such that:

1) it is durably retained,
2) it cannot be readily detected while the cellulose is dry, and
3) it can~~not~~ be controllably released when the cellulose is burned and/or wetted with water."

In addition, Norm feels that none of the cited references suggest the process of the instant invention nor would they inherently produce the same results.

I would like to comment on several points which I consider to be relevant. In rReference C (3,619,280, Column 2/line 68 - Column 3/line 8) and Reference D (3,818,533, Column 3/lines 34 - 42), the inventor states, "It was necessary to devise a method to deposit an adequate amount of the treating material on the paper without altering the structure of the paper." This would suggest a surface treatment only; whereas, in the instant invention the cellulose structure is indeed altered to some extent by the ammonia expansion which facilitates the "entrapment" of volatile flavorants within the cellular structure. Subsequent

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removal of the ammonia causes contraction of the cellulose, but it would appear to me that the structure must be somewhat altered by the ammonia as well as by the presence of the entrapped flavorants. In addition, the temperatures of operation are substantially different for flavorant addition; i.e., Norm uses cooling for the addition of the liquid ammonia and volatile flavorants.

With regard to reference B, it really doesn't appear to be particularly relevant. Reference A (2,921,853) is probably the closest in general concept in that flavorants are absorbed by a woody ring cellulose material (corncobs). However, in Column 5/lines 20-22, it is stated that the material yields a "high aroma intensity." The materials of the present invention "contain volatile flavorants, preferably odorant, in an inert and virtually undetectable form" (page 2/lines 19-21 of specification). The process of incorporating the flavorants differs in that Norm uses both cooling and/or pressure to carry out his process.

I hope the above comments will be of some help in preparing the response. If you need additional information, please let me know.

ceh

cc: T. Osdene

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